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Introduction

The Gingerbread Cake with Cinnamon Molasses Frosting is a delightful dessert that encapsulates the essence of the holiday season. This recipe combines the warm, spicy flavors of ginger, cinnamon, and molasses in a moist and rich cake, topped with a luscious cinnamon molasses frosting. It's a straightforward recipe that yields a cake with a unique sticky top and deep, comforting flavors, making it a splendid addition to your dessert collection.

Ingredients

For the Cake

Quantity	Ingredient	
1.5 Cups	All-Purpose Flour	☐
9 Ounces	Milk	☐
½ Cup	Cold, Cubed Butter	☐
½ Cup	Molasses	☐
½ Cup	Corn Syrup	☐
½ Cup	Packed Brown Sugar	☐
1	Egg	☐
1 tsp	Baking Soda	☐
1 tbsp	Ground Ginger	☐
1 tsp	Cinnamon	☐
1 tsp	Pumpkin Pie Spice	☐

For the Cinnamon Molasses Frosting

Quantity	Ingredient	
1.5 Cups	Powdered Sugar	☐
4 Ounces	Cream Cheese	☐
¼ Cup	Softened Butter	☐
3 tsp	Molasses	☐

Quantity	Ingredient	
½ tsp	Vanilla	☐
¼ tsp	Cinnamon	☐

Recipe Details

- **Prep Time**: 20 minutes
- **Cook Time**: 45 minutes
- **Total Time**: 1 hour 5 minutes (plus resting time)
- **Yield**: 8-10 servings
- **Category**: Dessert

Instructions

Preparing the Cake

1. **Oven Preparation**: Preheat to 350°F (175°C). Prepare a 5×9 inch baking pan with grease and parchment paper.
2. **Dry Ingredients**: Whisk together flour, baking soda, ginger, cinnamon, and pumpkin pie spice.

Mixing the Wet Ingredients

3. **Milk Mixture**: Heat milk and brown sugar until lukewarm and sugar is dissolved.
4. **Molasses Mixture**: Warm molasses and corn syrup in a separate pan.

Combining Ingredients

5. **Butter Blend**: Cut butter into the flour mix until crumbly.
6. **Batter Formation**: Combine milk and molasses mixtures with the flour mix. Add the egg and whisk.

Baking the Cake

7. **Baking**: Pour batter into the pan and bake for 45 minutes. Check with a toothpick for doneness.
8. **Resting the Cake**: Cool in the pan, then wrap in foil and rest for a day for a sticky top.

Making the Frosting

9. **Frosting Preparation**: Beat cream cheese and butter. Add vanilla and cinnamon. Gradually mix in powdered sugar and molasses. Chill.

Frosting the Cake

10. **Final Touch**: Frost the cake after resting overnight.

Variations and Tips

Customizing Your Cake

- **Spice Variations**: Adjust the amount of ginger or cinnamon to suit your taste.
- **Nut Addition**: Add chopped walnuts or pecans for a crunchy texture.

FAQs

Can I Make This Cake Gluten-Free?

Yes, use a gluten-free flour blend in place of all-purpose flour.

How Long Can This Cake Be Stored?

Store in an airtight container for up to 5 days.

Can I Freeze This Cake?

Yes, the cake can be frozen without frosting for up to 3 months.

Conclusion

The Gingerbread Cake with Cinnamon Molasses Frosting is a heartwarming dessert that brings the classic flavors of gingerbread to your table. Perfect for the holidays or any special occasion, this cake is sure to delight your taste buds.

- [Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?](#)

- [Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)
- [My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!](#)
- [Wooden Spoons Full of Bacteria and Germs: How to Naturally Disinfect Them](#)
- [A Cup a Month of This Ingredient: Roots and Flowers Will Bloom Year-Round.](#)
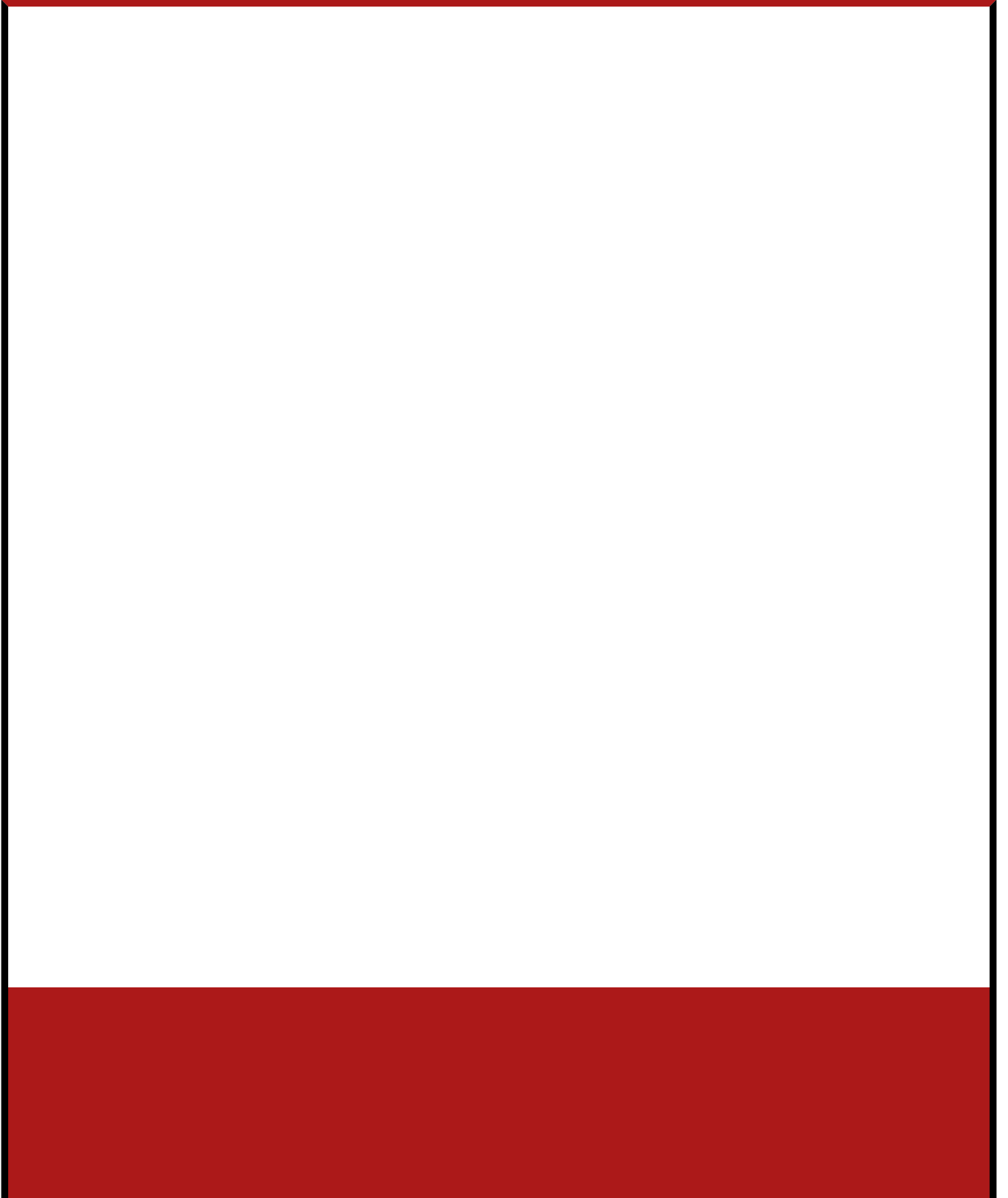
Gingerbread Cake with Cinnamon Molasses Frosting

Author: Elowen Thorn

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Ingredients

Scale 1x2x3x

For the Cake

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9 Ounces Milk
½ Cup Cold, Cubed Butter
½ Cup Molasses
½ Cup Corn Syrup
½ Cup Packed Brown Sugar
1 Egg
1 tsp Baking Soda
1 tbsp Ground Ginger
1 tsp Cinnamon
1 tsp Pumpkin Pie Spice

For the Cinnamon Molasses Frosting:
1.5 Cups Powdered Sugar
4 Ounces Cream Cheese
¼ Cup Softened Butter
3 tsp Molasses
½ tsp Vanilla
¼ tsp Cinnamon

Instructions

Preparing the Cake:

Oven Preparation: Preheat to 350°F (175°C). Prepare a 5×9 inch baking pan with grease and parchment paper.
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Resting the Cake: Cool in the pan, then wrap in foil and rest for a day for a sticky top.

Making the Frosting:
Frosting Preparation: Beat cream cheese and butter. Add vanilla and cinnamon. Gradually mix in powdered sugar and molasses. Chill.

Frosting the Cake:
Final Touch: Frost the cake after resting overnight.

Notes

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Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!
@savorydiscovery

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